Parmesan Herb Smashed Potatoes

Gather and Share
Publix Aprons

Servings: 8

16 small red potatoes
2 tablespoons fresh rosemary leaves,
finely chopped
2 tablespoons olive oil, divided
1/4 cup Publix Tuscan Herb
Finishing Butter
1 teaspoon Kosher salt
1/2 teaspoon pepper
1/2 cup Parmesan cheese, shredded

Preparation Time: 30 minutes

Place one-half of the potatoes in a microwavesafe dish. Cover. Microwave on HIGH for 10 to 12 minutes or until tender when pierced with a fork. Repeat with the remaining potatoes.

Chop the rosemary.

Preheat the oven to 375 degrees.

Coat two baking sheets with one tablespoon of oil each. Place the potatoes on the baking sheets (three inches apart). Press lightly with a potato masher (leaving somewhat intact).

Melt the finishing butter. Brush over the potatoes. Season with salt, pepper and rosemary.

Bake 18 to 20 minutes or until the edges are browned and crispy.

Sprinkle with the cheese and serve.

Start to Finish Time: 55 minutes

Per Serving (excluding unknown items): 172 Calories; 5g Fat (25.9% calories from fat); 5g Protein; 27g Carbohydrate; 2g Dietary Fiber; 4mg Cholesterol; 337mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1 Fat.

Side Dishes

% Calories from Fat: % Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g):	25.9% 62.3% 11.9% 5g 1g 3g trace	Vitamin B12 (mcg): Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	.1mcg .1mg .1mg 20mcg 2mg 0mg 0
Cholesterol (mg): Carbohydrate (g):	4mg 27g	Food Exchanges	4.4/0
Dietary Fiber (g): Protein (g):	2g 5g	Grain (Starch): Lean Meat:	1 1/2 1/2
Sodium (mg): Potassium (mg):	337mg 824mg	Vegetable: Fruit:	0 0 0
Calcium (mg): Iron (mg): Zinc (mg):	81mg 1mg 1mg	Non-Fat Milk: Fat: Other Carbohydrates:	1
Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	30mg 48IU 12RE	other carbonydrates.	o o

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving			
Calories 172	Calories from Fat: 44		
	% Daily Values*		
Total Fat 5g	8%		
Saturated Fat 1g	7%		
Cholesterol 4mg	1%		
Sodium 337mg	14%		
Total Carbohydrates 27g	9%		
Dietary Fiber 2g	10%		
Protein 5g			
Vitamin A	1%		
Vitamin C	49%		
Calcium	8%		
Iron	7%		

^{*} Percent Daily Values are based on a 2000 calorie diet.